



Apple Cinnamon + Bacon Profiteer Rolls

Ingredients - Profiteer Roll

125g Flour
60gr Margarine
125ml Water
2 Eggs
Pinch Salt
2ml Vanilla Essence

Ingredients For Filling

1 Apple roughly chopped
1 pinch Cinnamon
Handful Grated Cheese
100gr Caramel Teat
500ml Cream

Method for Profiteer Rolls (makes 6 - 8)

Preheat oven to 220 °c. Bring water, margarine and salt to boil, remove from heat and add in flour. Stir well and return onto heat, cook mixture until it resembles a ball.

Beat eggs and vanilla lightly, pour half the egg into mixture and beat, pour the remaining and beat well.

Grease a baking small muffin tray. Place mixture into piping bag and pipe into muffin tray. Bake at 220 °c for 10-15 mins then reduce the temperature to 170 °c and bake for a further 10 - 15 mins

Method for the filling

Roughly chop up apple, add a pinch of cinnamon, handful of cheddar cheese, cooked bacon bits, caramel treat. Add the above once cream has been whipped to soft peak stage. Pipe filling into profiterer rolls and enjoy.